

Rosantico

Organic Wine

Sangiovese cultivated with cordon spur method
IGT – Indicazione Geografica Tipica – Toscana Rosato



Vigneron:

Iacopo Rossi

Soil:

Medium paste, skeletal, sandstone and marl

Altitude:

550 sml

Vinification:

in steel vat with quick skin contact of about 6-8 hours maceration

Maturation:

6-8 months in 25hl steel vat

Refining:

3 months in bottle

Alcohol:

14% VOL.

Production:

3.000 bottles 0,75 l

DESCRIPTION: The color is pomegranate with salmon shades. Wine of great intensity at the nose with a fresh aroma of citrus, melon and Kaki, floral note close to acacia honey and flint stone. The mineral and sapid characteristic of Pomaio's terroir finds its top expression in this wine. Amazing acidity.

TRADITIONAL PAIRING:

Wild salmon cooked in the oven
with cabbage

DAY: Friday

WHEN: Summer aperitivo on a roof top

MUSIC: "Sleeping in L.A." by Bran Van 3000

BOOK: "Dream Factory" by William Gibson

MOVIE: "Quadrophenia" by the Who
and Franc Roddam

INTERNATIONAL PAIRING:

Being Rosantico so elegant with
a mountain acidity, we recommend to
pair it with a veggie tempura made with
Mon Amour by Birrificio La Fucina or with
oriental style white meat